

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
21 April 2005 (21.04.2005)

PCT

(10) International Publication Number
WO 2005/034652 A1

(51) International Patent Classification⁷: A23L 1/314,
1/317, 1/318

(21) International Application Number:
PCT/GR2004/000050

(22) International Filing Date: 18 October 2004 (18.10.2004)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
20030100425 17 October 2003 (17.10.2003) GR

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(81) Designated States (unless otherwise indicated, for every
kind of national protection available): AE, AG, AL, AM,
AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN,
CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI,
GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE,
KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD,
MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG,
PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SI, SY, TJ, TM,
TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM,
ZW.

(84) Designated States (unless otherwise indicated, for every
kind of regional protection available): ARIPO (BW, GH,
GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM,
ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),
European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI,
FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI,
SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ,
GW, ML, MR, NE, SN, TD, TG).

Declaration under Rule 4.17:

— of inventorship (Rule 4.17(iv)) for US only

Published:

— with international search report

For two-letter codes and other abbreviations, refer to the "Guid-
ance Notes on Codes and Abbreviations" appearing at the begin-
ning of each regular issue of the PCT Gazette.

(54) Title: METHOD FOR THE PREPARATION OF PREPARATION OF FERMENTED DRY OR SEMI-DRIED MEAT PROD-
UCTS, WITH PARTIAL SUBSTITUTION OF THE ANIMAL FAT AND DIRECT INCORPORATION OF OLIVE OIL

(57) Abstract: Method for the preparation of fermented dry or semi-dried meat products, with partial substitution of the animal fat and direct incorporation of olive oil Method for the preparation fermented dry or semi-dried meat products, with direct incorporation of olive oil. The said method includes the following phases: (a) mixing of the meat with cultures, sugars, preservatives and auxiliary salts, (b) admixture of olive oil and fat, (c) mixing until the desirable meat - fat grain is achieved, (d) stuffing of the meat paste in casings, (e) fermenting of the product in a chamber with relative humidity 95-80 % and temperature of 25-20 °C. (f) dehydration in a chamber 10 with relative humidity 80-75 % and temperature 12-17 °C. For the partial fermenting process products, the stages (e) and (f) are modified as follows: (e') fermenting of the product in a chamber with relative humidity 75-60 % and temperature of 25-30°C for 24-30 hours, (f') heating of the product up to core temperature of 55°C and dehydration with relative humidity 75-80 % and temperature of 12-17°C. The fermented dry and semi-dried meat products with direct incorporation of olive oil, which are produced according to this method, have excellent stability from a structure point of view (consistency) and keep the physical and chemical characteristics of the olive oil.

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